

Bannockburn
Pinot Noir 2019



Tasting Notes

Nose — Dark berry. Savoury.
Sage.

Palate — Wild herb. Flint.
Delicate acids.

Drink — Within 2—5 years

Technical Data

Alc	13.5%
TA	5.2 g/L
RS	<1 g/L
pH	3.75
Harvest date	10.04.2020 — 20.04.2020
Time in barrel	12 months

Viticulture

2019 was a year of contrasts: frost, snow, rain, drought and wind storms. We were lucky. There was good weather during December when the vines were flowering, and a long, cool ripening period (but with frosts to keep us on our toes). Veraison took an age, which meant lots of variability in the fruit, making for tough thinning and picking decisions.

— Grower,
James Dicey

Winemaker's Notes

61% The Inlet Vineyard and 39% Black Rabbit Vineyard. 10% whole clusters, the rest, destemmed. 25 days on skins — 8 days cold soak, 8 days in ferment, 9 days post ferment. Indigenous yeast. The wines were punched down once per day until ferment finished and then left to soak. They underwent a natural malolactic fermentation in barrel. 12 months in barrel with 17% new oak. Bottled unfined but filtered in October 2020.

— Caretaker,
Matt Dicey

www.dicey.nz

